

Application No. 10/026,652

5

24. (Original) The method of Claim 22, wherein the final temperature is at most about 20°C.

25. (Original) The method of Claim 1 further comprising forming the dough into a layered structure, the layered structure comprising a base sheet of the dough covered with a pastry filling, with a top sheet of the pastry blend of the dough applied thereover.

26. The method of Claim 25, wherein the layered structure is crimped and cut to form the toaster pastry.

27. (Original) The method of Claim 26, wherein the toaster pastry is fried and frozen.

28. (Original) The method of Claim 25, wherein the filling is selected from the group consisting of ~~chocolate, strawberry, and lemon~~ ~~flavorings~~ ~~for a toaster pastry~~, comprising the steps of:

(a) mixing together ~~forming a blend of ingredients~~ comprising wheat flour in an amount of from about 25 to about 35% by weight of ingredients for the dough, sugar to taste and shortening in an amount of from about 1.5 to about 2.5% by weight of the ingredients for the dough to form a first blend of ingredients;

(b) adding to said first blend of ingredients wheat farina in an amount of from about 20 to about 35% by weight of the ingredients for the dough to form a second blend of ingredients;

(c) mixing with said second blend of ingredients modified starch in an amount of from about 1 to about 1.5% by weight of the ingredients for the dough, baking powder in an amount of from about 0.3 to about 1.2% by weight of the ingredients for the dough, salt to taste, a reducing agent in an amount of from about 0.015 to about 0.025% by weight of the ingredients for the dough, dextrose in an amount of from about 0.25 to about 0.75% by weight of the ingredients for the dough, and dried egg yolk in an amount of from about 0.8 to about 1.3% by weight